

## AUTUMN CHEESES

Our cheeses change with the season & are properly aged to be served ripe & ready.

Choose from:

### FULL CHEESE BOARD TO SHARE (or not!)

All five Autumn cheeses, served with Apples, Celery, Fig Chutney, Water Biscuits & Rye Wafers 14.00

### INDIVIDUAL CHEESE PLATE

Choose any three of the Autumn cheeses, served with Apples, Celery, Fig Chutney, Water Biscuits & Rye Wafers 7.75

### SINGLE SMIDGEN OF CHEESE

Choose just one of the Autumn cheeses, served with Apples, Celery, Fig Chutney, Water Biscuits & Rye Wafers 2.75

## Autumn Cheese Selection

### CAMEMBERT GILLOT AOC

Exceptional cheese made from raw cows' milk to a 1912 recipe. Moulded by hand with a ladle by one of the last traditional Camembert makers. Creamy, oozy, delicious.

### PAVÉ COBBLE

Shaped like a square cobblestone, this is a new ewes' milk cheese from Somerset. Ash-coated, it develops a wrinkled, edible rind. Silky, creamy & complex in flavour. (Vegetarian)

### QUICKE'S GOATS' MILK CLOTHBOUND CHEESE

Made in Devon from locally-sourced goats' milk, this is less goaty than some. Rather cheddary, firm, succulent & buttery. (Vegetarian)

### WYFE OF BATH

Gold Medal at the International Cheese Awards 2016. Hand-made single-herd organic cows' milk cheese from Bath, inspired by a Dutch Gouda. Rich, nutty, creamy & redolent of summer meadows. (Vegetarian)

### CROPWELL BISHOP ORGANIC STILTON

Classic blue from the Peak District. Mellow & tangy, cries out for a good glass of wine. (Vegetarian)

## AUTUMN PUDDINGS

Pie or Crumble of the Day - served at the table with pouring Cream or Custard 6.00

Warm Sticky Flapjack, Poached Figs, Pecan & Brown Butter Ice Cream 6.00

Salted Caramel Cheesecake 6.00

Bakewell Tart, Clotted Cream 6.00

Valrhona Dark Chocolate Mousse, Honeycomb 6.00

Jude's Free-range Ice Creams & Sorbets 5.75  
(Vanilla, Chocolate Orange, Pecan & Brown Butter or Banana Ice Creams, Raspberry or Mango Sorbets)

## Touch of Sweetness?

Mini-pud of the Day & your choice of Coffee or Tea 4.50

## Coffees & Teas

Double Espresso, Macchiato 2.45

Americano, Flat White, Cappuccino, Latte 2.85

Hot Chocolate & Marshmallows,  
Mocha or Cinnamon & Caramel Latte 3.00

A Pot of Proper Yorkshire Tea 2.40

Novus Whole Leaf Teas 2.50

Earl Grey, Green Tea, Peppermint, Citrus Camomile, Wild Encounter,  
Organic Jasmine, Organic Darjeeling, Spiced Rooibos

Fresh Mint Tea 2.50

Single Origin Rwandan or Guatemalan Filter Coffee 2.40

Amaretto Latte, Baileys Latte, Liqueur Coffee 6.00

Espresso Martini 6.60

All our coffees are made with 100% Arabica beans from Union Hand-Roasted and semi-skimmed milk. If you prefer soya or skimmed milk, please tell us.

## And Finally...

Tanner's Late Bottled Vintage Port 100ml 5.50

Monbazillac, Chateau le Fagé 5.00/100ml 19.50/375ml

Moscatel Oro Floralis, Torres 5.25/100ml

Amaretto, Baileys, Cointreau 5.00/50ml